

Parmesan Baked Potato Halves by Lynn's Recipes



Lynn demonstrates a delicious side dish, Parmesan Baked Potato Halves. These are super easy to make and you can add whatever seasonings that you like to make it to your taste. Adapted from Favorite Family Recipes.

Ingredients:

- 6 small potatoes, scrubbed and cut in half
- 1/4 cup butter
- Parmesan cheese, grated
- Garlic Powder
- Other seasonings (to your taste)
- Parsley, chopped for garnishing.

Preheat oven to 400°. Melt butter and pour into a 9x13" baking pan and spread evenly across the bottom. Generously sprinkle Parmesan cheese and lightly sprinkle other seasonings all over the butter. Place potato halves face down on the butter and seasonings.

Place in preheated oven and bake for 40-45 minutes.

Cool for at least a full 5 minutes before removing from the pan, otherwise the Parmesan crust won't stick to the potato. Sprinkle with parsley.

Serve on a plate with a side of sour cream for dipping.

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